

## COLOMBO SPICES EXPORT

No 189/1, HORANA ROAD, UDUMULLA, PADUKKA, COLOMBO (<https://colombospicesexport.com/>)

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### About us

We are Colombo Spices Export Pvt. Ltd., a registered Sri Lankan company specializing in the export of spices. Our journey began in 2006 when we established our export division. Presently, we have a strong presence in numerous countries across the USA, Europe, the Middle East, and Asia. Our export destinations over the past decade have included the USA, India, Saudi Arabia, and Bangladesh. Our foremost objective is to deliver high-quality Sri Lankan spices to a global audience

Our product range predominantly comprises cinnamon, peppers, cloves, and various other Sri Lankan fruits. We take immense pride in offering top-notch, professional services of the highest quality to our esteemed global clientele.

### Detail of the Product

#### Cinnamon – Ceylon Cinnamon



1. **Product Name** : Ceylon Cinnamon
2. **Material**: Natural
3. **Colour**: Gold
4. **Grades**: ALBA, C5 Special, C5, C4, M5, M4 H1, H2, Powder, Chips , Quillings
5. **Size**: Bales - 1 Meter , Sticks - Any Size
6. **Forms** : Sticks , Quills, Powder, Chips , Quillings, Bark oil, Leaf Oil

Grade	Diameter of Quills, Mm, max	Number of Quills, 1050=50 mm per Kg,min	Extent of foxing per cent.
Alba	6	45	10
C5 [Extra Special]	8	33	10
C5 [Special]	10	30	10
C5	12	27	15
C4	16	22	15
C3	18	20	20
M5 (Special)	16	22	60
M5	18	20	60
M4	21	15	60

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H1	23	10	25
H2 [Special]	25	9	40
H2	32	7	55
H3	38	6	65

**Black pepper- Type, Grade 600 GL, 550 GL , 350 GL, 300 GL, Powder, Extraction Quality**

Delve into the botanical marvel of Pepper, sourced from the 'Piper nigrum' plant of the Piperaceae family. This perennial, evergreen climbing vine, when nurtured by skilled farmers, ascends to impressive heights, often climbing trees or posts, reaching towards the heavens. Patiently cultivated for 3-4 years before yielding its first crop, Pepper's true essence lies in the processed berries of this remarkable plant. Each berry, a drupe measuring a mere 5 mm in size, cradles a single substantial seed at its core. These precious berries are handpicked at the pinnacle of maturity, just before they ripen and blush into shades of red, marking the commencement of the processing journey.

Witness the spectrum of Pepper's hues, an artistry resulting from diverse processing techniques. 'Black Pepper' emerges triumphant from the radiant embrace of the sun, where the pepper berries are dried to perfection, resulting in a transformation of their skin, which darkens and shrivels, lending them their characteristic black appearance. In contrast, 'White Pepper' takes a refreshing dip in a brine bath, allowing the removal of the outer skin to unveil the pristine white kernel within. And beyond these classics, there's more to explore—green pepper and pepper in brine—each a testament to the artistry of Pepper processing.

Dive into the world of Pepper Oil, an elixir created from Sri Lankan Pepper, with the young, less ripe 'Light Berries' as its prized source. These berries, less dense and brimming with Piperine Content, are the ideal choice for extracting the liquid gold that is Pepper Oil.

Picture the lush landscapes of Sri Lanka, where a sprawling 37,500 hectares of land are dedicated to Pepper Cultivation. Spanning across districts like Matale, Kandy, Kegalle, Kurunegala, and Nuwara Eliya, Pepper is a seasonal marvel, produced once a year. Yet, thanks to varying climatic conditions across these districts, Pepper seasons are staggered, ensuring a year-round supply of Sri Lankan pepper

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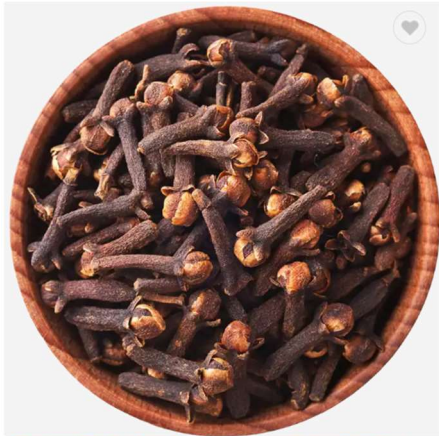
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**Cloves- Black and Red Colors- Quality: Grade No.1**



**Ceylon cinnamon powder**



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**Coconut Milk**

Experience the exquisite essence of our Coconut Milk crafted exclusively from locally harvested coconuts that are fresh and fragrant. Our commitment to quality is evident as we swiftly can this goodness within minutes, ensuring a healthy and organic product. Indulge in its rich and creamy texture, making it the perfect non-dairy alternative for a wholesome lifestyle.

**King Coconut****Payment Terms-**

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We do TT and LC, and flexible to adjust as per your requirement

**Packing**

As per buyer requirements. Normally use Boxes. We can produce any type of packaging for your order needs. Packaging is done in various ways, For an example Cinnamon, bags, boxes, tins, peppers (25kg boxes). If you want us to pack the products according to your own brand name with your own design to the package, you can contact us with packing details you want. we do our best for you.

**Contract details**

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